

MAXIMUM USAGE LEVELS PERMITTED—Continued

| Food (as served) | Percent | Function |
|--|---------|---|
| Sweet sauces, toppings and syrups, § 170.3(n)(43) of this chapter. | 1.0 | Do. |
| All other food categories | .5 | Emulsifier and emulsifier salts, § 170.3(o)(8) of this chapter; firming agent, § 170.3(o)(10) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter. |

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1343 Locust (carob) bean gum.

(a) Locust (carob) bean gum is primarily the macerated endosperm of the seed of the locust (carob) bean tree, *Ceratonia siliqua* (Linne), a leguminous

evergreen tree, with lesser quantities of seed coat and germ.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), pp. 174–175, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) The ingredient is used at levels not to exceed the following maximum levels:

MAXIMUM USAGE LEVELS PERMITTED

| Food (as served) | Percent | Function |
|--|---------|---|
| Baked goods and baking mixes, § 170.3(n)(1) of this chapter. | 0.15 | Stabilizer and thickener, § 170.3(o)(28) of this chapter. |
| Beverages and beverage bases, nonalcoholic, § 170.3(n)(3) of this chapter. | .25 | Do. |
| Cheeses, § 170.3(n)(5) of this chapter | .8 | Do. |
| Gelatins, puddings, and fillings, § 170.3(n)(22) of this chapter. | .75 | Do. |
| Jams and jellies, commercial, § 170.3(n)(28) of this chapter. | .75 | Do. |
| All other food categories | .5 | Do. |

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this regulation do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1349 Karaya gum (sterculia gum).

(a) Karaya gum (sterculia gum) is the dried gummy exudate from the trunk

of trees of various species of the genus *Sterculia*.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 157, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) The ingredient is used in food under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

| Food (as served) | Percent | Function |
|--|---------|--|
| Frozen dairy desserts and mixes, § 170.3(n)(20) of this chapter. | 0.3 | Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter. |

MAXIMUM USAGE LEVELS PERMITTED—Continued

| Food (as served) | Percent | Function |
|---|---------|--|
| Milk products, § 170.3(n)(31) of this chapter | .02 | Stabilizer and thickener, § 170.3(o)(28) of this chapter. |
| Soft candy, § 170.3(n)(38) of this chapter | .9 | Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter. |
| All other food categories | .002 | Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter. |

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1351 Gum tragacanth.

(a) Gum tragacanth is the exudate from one of several species of *Astragalus gummifer* Labillardiere, a shrub

that grows wild in mountainous regions of the Middle East.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 337, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) The ingredient is used in food under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

| Food (as served) | Percent | Function |
|--|---------|---|
| Baked goods and baking mixes, § 170.3(n)(1) of this chapter. | 0.2 | Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter. |
| Condiments and relishes, § 170.3(n)(8) of this chapter. | .7 | Do. |
| Fats and oils, § 170.3(n)(12) of this chapter | 1.3 | Do. |
| Gravies and sauces, § 170.3(n)(24) of this chapter .. | .8 | Do. |
| Meat products, § 170.3(n)(29) of this chapter | .2 | Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter. |
| Processed fruits and fruit juices, § 170.3(n)(35) of this chapter. | .2 | Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter. |
| All other food categories | .1 | Do. |

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1355 Helium.

(a) Helium (empirical formula He, CAS Reg. No. 7440–59–7) is a colorless, odorless, flavorless, nonflammable, inert gas. It is lighter than air and is produced by the liquefaction and purification of natural gas.

(b) The Food and Drug Administration is developing food-grade specifications for helium in cooperation with

the National Academy of Sciences. In the interim, the ingredient must be of a purity suitable for its intended use.

(c) In accordance with § 184.1(b)(1), the ingredient is used in food with no limitations other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a processing aid as defined in § 170.3(o)(24) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.